

# Award Winning Recipes



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## DENVER CHILI FEST

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# Maria's Salsa 1<sup>st</sup> place – appetizer 2009

We had a lot of good salsas, and this one came out on top. Very simple, easy to make, but really good!

## Ingredients:

1 1/2 cups green chiles  
5-6 medium tomatoes  
1 small red onion  
4-5 cloves garlic  
1 bunch chopped cilantro  
1 lime  
salt to taste



## Preparation:

1. Combine all ingredients in a salsa maker or food chopper. If no food chopper, dice all ingredients.
2. Add fresh lime and salt to taste.





# Albert's Green Chile Hummus

**Appetizer 1st place winner - 2013**

**by Stephen Albert**

1st place winner, Appetizers. This is an incredibly simple, yet scrumptious recipe - a perfect dip to serve at your next party with tortilla chips, pita chips, or vegetables. Nutritious and gluten free!

## Ingredients

- 2 14 oz cans of garbanzo beans
- 3 Tbsp Tahini
- 2 Large cloves of garlic
- 2 Lemons juice only
- 1.5 tsp salt (or to taste)
- 8 Pueblo hot green chili's peeled and seeded (about 3/4 cup)

## Instructions:

1. Combine first 5 ingredients in food processor and blend until smooth.
2. Finely hand chop the green chili's and mix by hand into the hummus.
3. Serve as dip with corn chips.



Albert's Green Chile Hummus

DenverGreenChili.com





# Pablo's Mile High Guacamole

## 1st place – appetizer 2010

This is an absolutely fabulous guacamole recipe, It was the winner over some truly awesome and varied dishes. We had several memorable relishes and calabacitas and more than a dozen appetizer entries. Not only is this a great recipe - it's easy to make!

### Pablo's Mile High Guacamole

by Paul Taylor

#### Ingredients

1. Ingredients:
2. 6 Avocados
3. 3 Mexican Green Onions
4. 3 Jalapeño Peppers
5. 3 Serrano Peppers
6. 4 Cloves Garlic
7. 1/2 tsp Basil
8. Lime Juice
9. 1 ½ Bunch Cilantro
10. 1/2 tsp Cumin
11. 1/2 tsp Salt
12. 1/4 tsp Pepper
13. 2 Roma Tomatoes



#### Instructions

1. Halve and scoop avocado out of skin
2. Dice jalapeno and serrano peppers and add to avocado
3. Chop cilantro and add to avocado mixture
4. Add cumin, basil, salt and pepper
5. Smash all ingredients



PABLO'S MILE HIGH GUACAMOLE





# Avocado Jicama Salsa

## Best Appetizer 2010

This dish was created by Stephen Albert and won best appetizer at the Denver Chili Fest. It was truly awesome -flavorful, gorgeous, wonderful mix of textures.

I expect to make this salsa many, many times. It is easy to make and one of the very best salsas I've ever had.

### Avocado Jicama Salsa

#### Ingredients:

- 1 cup jicama, peeled and diced
- 1.5 cups avocado, peeled and diced
- 1 cup red onion, diced
- 2 cups cilantro leaves, measure then chop
- 1 cup white corn, whole kernel, preferably fresh off cob
- 1 cup black beans
- 1/2 cup diced Hatch green chiles (roasted and peeled)
- 1 tsp salt
- 1 large lime, juiced



#### Preparation:

1. Mix above ingredients except avocado.
2. To the mixture add the diced avocado and evenly distribute.
3. Let marinate a minimum of 10 minutes before serving.

Preparation time: 10 minutes

Makes about 5 1/2 cups







# Artichoke Green Chile Cheese Appetizers

## 2nd place – appetizer 2009

### Artichoke Green Chile Cheese Appetizers

Mary Janeway

Prep time: 15 mins Cook time: 15 mins

Total time: 30 mins Serves: 60

Very simple, elegant, flavorful - this is the kind of appetizer where you can keep the ingredients on hand and whip it up on almost no notice.

### Ingredients

1. 1 13.5 oz can artichoke hearts, drained and chopped
2. 6 green onions, sliced
3. ½ cup diced green chiles
4. 1 cup mayonnaise
5. 2 cups grated cheddar cheese, divided
6. pre-baked mini phyllo shells (4 packages of 15)

### Instructions

1. Reserve 2 tbsp of juice from artichokes. Sauté green onions in juice until soft but not browned.
2. In a mixing bowl, combine chiles and mayonnaise. Blend in artichoke hearts, onions, and 1 cup of cheese.
3. Fill phyllo shells. Sprinkle with remaining cheddar cheese.
4. Bake at 350 degrees for 15 minutes until heated through and cheese is melted



ARTICHOKE GREEN CHILE CHEESE APPETIZER  
ARTICHOKE GREEN CHILE CHEESE APPETIZER





# Chile Smokie Bites 1<sup>st</sup> place Appetizer 2012

This is actually a bite-sized variation of the 2012 Appetizer winner. This is best with hot chiles and sharp cheddar cheese.

## Ingredients:

- 1 14 oz package Hillshire Lit'l Smokies
- 1 8 oz can Pillsbury Crescent Dinner Rolls
- 4 whole medium hot or hot green chiles  
(about 1/2 cup, or 4 oz) optional: 4 slices of sharp Tillamook cheese (presliced)



## Preparation:

1. Preheat oven to 400 degrees.
2. Lay out the 4 chiles on a cutting board and cut each into strips about 1" x 1 1/2".
3. Open the can of dough and gently unroll it on a cutting board so it makes a big rectangle. Use a knife to mark off sections as a guide - then cut the dough into strips about 4 inches long and 1/2 inch wide.
4. If you are using cheese, cut the slices into strips about 1/2 inch wide and 1 inch long. I made half the batch with cheese and half without for variety.



Chile Smokie Bites







## Chile Smokie Bites 1<sup>st</sup> place Appetizer 2012

5. For each strip of dough, put a strip of chile down on one end , then a piece of cheese (if desired), then a lit'l smokie. Roll up and press the end of the dough together with other dough wrapped around the smokie so it holds together.
6. Place on a greased baking sheet. If using cheese, make sure the cheese side faces up. Bake for 15 minutes or until golden brown and serve.

You can assemble these ahead of time, cover them with plastic wrap and store them in the fridge for a few hours. Be sure to bake them immediately before serving.

Preparation time: 30 minutes

Cooking time: 15 minutes

Makes: 48 (for a party of a dozen or less)





# Smoked Ribs & Green Chili

## 1<sup>st</sup> place-Main Dish 2013

This recipe from Joe Rivera won the main dish category at the 2013 Denver Chili Fest. Of course, it was a hit with the crowd. Tasty, meaty ribs in a very good green chili – great for a game day party. Note, green chili sauce and green chili salsa are the same thing.

## Smoked Ribs & Green Chili

### Ingredients:

- 2 Racks Smoked Baby Back Pork Ribs. Smoked how you like 'em
- 3 lbs Roasted Green Chilis, peeled, seeded, and coarsely chopped
- 4 cups Low Sodium Chicken Broth
- 1 24 oz Jar Green Chili Sauce
- 1 Jalapeno Pepper, seeded and chopped
- 4 cloves Garlic, minced
- 1 Yellow onion, diced
- 1 tsp Celery Salt
- 2 tsp Dried Oregano
- 2-4 Tbs Flour

### Preparation:

1. In a large pot, saute the onion, garlic, and jalapeno until tender, about 5 minutes.
2. Add the chicken broth, Green Chili Sauce, and Green Chiles.
3. Adjust the heat to bring everything to a simmer and simmer for 1 hour.
4. Add Celery Salt and Oregano.
5. To thicken the Chili, thoroughly mix 1/4 cup cold water with 2 Tbs flour and add to the Chili.
6. Simmer for about 10 minutes and check the thickness. Add more flour and water if desired.
7. Serve Green Chili over 2 Smoked Ribs per serving.







# Nettie's Traditional Green Chili

1<sup>st</sup> place – Chili's 2012

## Nettie's Traditional Green Chili

This classic recipe contributed by Nettie Wood was the winner in the green chili category at the Denver Chili Fest 2 weeks ago. Everybody loved it! It is a straightforward, classic recipe - easy to make. As with all green chili recipes, be sure to adjust salt, heat, and liquid to taste.

### Ingredients:

- 2 pounds pork stew meat, cubed in bite size pieces.
- 10 to 12 Fresh tomatillos (cubed)
- 1 cup coarsely chopped onion
- 14 oz. Swanson Chicken broth
- 10 to 12 fresh roasted, peeled and seeded green chiles. I use Hatch. They have the best flavor! I love very hot chile but usually use medium so everyone can enjoy it!!!
- 2 to 3 fresh jalapeno's diced and seeded
- 1/4 cup flour



### Spice Mix Ingredients:

- Fresh Garlic (3 or 4 to taste)
- 1 Tsp Onion powder
- 1 Tsp Garlic powder
- 2 Tbsp. cumin
- Salt and pepper to taste



Nettie's Traditional Green Chili DenverGreenChili.com





# Nettie's Traditional Green Chili

1<sup>st</sup> place – Chili's 2012

## Nettie's Traditional Green Chili

### Preparation:

1. Salt and pepper the pork and sprinkle the flour over. Brown and drain.
2. Add, onions, tomatillos, jalapeno's and green chiles and seasonings. cook until soft and lightly brown.
3. Pour the Chicken broth in a crock pot and turn on high. Add the browned pork mixture.
4. Cook on high for 5 to 6 hours. Add more broth as needed. Not too thin or too thick!
5. Turn the crock pot on low for a couple more hours. The heat comes from the green Chiles. Use Hot Hatch Green Chiles if that is what you like!!

Preparation time: about 30 minutes

Cooking time: 6-7 hours

Serves: 6 to 9 people



Nettie's Traditional Green Chili DenverGreenChili.com

Nettie's Traditional Green Chili DenverGreenChili.com







# Lexi's Green Chili

**1st place winner - Soups & Chilies - 2013**

Lexi's Green Chili was the 1st place chili winner. This popular recipe got lots of requests for it! And it's easy to make. Lexi Yurkovsky took home \$100 for this one!

## Ingredients

- 1/4 c vegetable oil
- 1 pound pork butt cut into 1 in. cubes
- 5 cups water
- 1 cup diced yellow onions
- 2 tablespoons minced garlic
- 1 14 oz. jar salsa verde
- 1 14 oz. can fire roasted tomatoes
- 2-3 teaspoons salt, to taste
- 2 tablespoons ground Mexican oregano
- 1 tablespoon cumin
- 2 cups roasted, peeled, chopped green chili

## Instructions:

1. Heat about 4 tablespoons of oil in a 6-quart pot over medium heat add the cubed pork and cook until browned about 8 minutes.
2. Remove the pork from the pot and add the remaining oil.
3. Lower the heat to medium low and sauté onions until they are clear.
4. Add the garlic and sauté 1 minute.
5. Add the jar of salsa verde and fire roasted tomatoes stir well.
6. Add the water, cumin, oregano, and salt, and bring to a boil. Reduce the heat and simmer for 3 hours.
7. Add the green chili and cook for 30 minutes more.
8. Serve





# Caramelized Chili Pork Loin

1<sup>st</sup> place – Main Dish 2009

## Caramelized Chili Pork Loin

It is easy to make, but really awesome very tasty. This recipe was contributed by Mel Hollis of Houston - an old family recipe unlike any I've had before. It is a guaranteed crowd pleaser. Note this is best with hot chiles.

### Ingredients:

- 1 pork loin, about 3 lbs
- 1 stick butter
- 1/4 cup packed brown sugar
- 1/2 tsp. cinnamon
- 3 Granny Smith apples, cored, peeled and diced to 1" pieces
- 2/3 cup medium hot or hot Hatch green chiles, diced
- salt and pepper
- 2 tbsp olive oil
- 1/2 cup apple cider

### Preparation:

1. Melt the butter in a large skillet over medium high heat. Add brown sugar, cinnamon, diced apples, and diced chiles, toss to coat. Sauté 3 minutes, without stirring to let caramelize on one side. Toss and sauté another 3 minutes. Remove from heat and let cool completely.
2. Butterfly the pork loin by cutting lengthwise down the center to within 1/2 inch of the other side. Flatten with a meat mallet.







# Caramelized Chili Pork Loin

1<sup>st</sup> place – Main Dish 2009

3. Salt and pepper the inside of the loin to taste. Spread the cooled mixture down the center of the meat. Bring the 2 sides of the loin up around the mixture and tie with butcher's twine and 1 inch intervals, to make a nice roll.
4. Season the exterior of the stuffed loin with salt and pepper. Sear the loin in the Olive oil on all 4 sides in a large Dutch oven over medium high heat. Pour the apple cider over the loin. Roast uncovered for 1 hour and 20 minutes or until an instant read thermometer inserted into the center reads 155 degrees F.
5. Remove from oven and let rest for about 15 minutes before slicing. Serve with pan juices.



Preparation time: 30 minutes

Total time: 1:45

Serves: 10-12





# Cherry Chili-roons

## 1st place – appetizer 20

This is surprisingly addicting! These Cherry Chili-roons won 2nd place in appetizers at the 2012. They went quickly, very popular. The Roons are chewy & sweet with a kick & hint of that great green chile flavor.

These were invented by Connie Ellefson. She says she tried them with Big Jims & Marisols & they were good either way. Try these for your next party - they are guaranteed to stand out!

### Ingredients

1. 4 egg whites
2. ¼ tsp. salt
3. ¾ tsp. vanilla
4. 1 – 1 1/3 c. sugar (I use the lesser amount)
5. 2 ½ c. moist, shredded coconut
6. ½ c. dried cherries, cut in halves
7. 1 – 2 Tbsp. diced medium-hot green chiles







# Cherry Chili-rooms

## 1st place – appetizer 20

### Preparation:

1. Preheat oven to 325 degrees F. Spread the chilies out before mixing in, so you don't have to over mix to taste for spiciness.
2. Beat egg whites with salt and vanilla till soft peaks form. Add sugar 2 T. at a time, and continue beating till stiff peaks form.
3. Drop by teaspoonfuls on greased baking sheets about 2" apart. Bake 18-20 minutes till very delicately browned. Cool just long enough till they can be moved without falling apart, then transfer to wire rack for cooling.

If you want to keep them for more than a very brief time, consider hiring a bodyguard, preferably one who doesn't like macaroons.

- **Preparation time: 15 minutes**
- **Cooking time: 18-20 minutes**
- **Makes: 3 to 3 1/2 dozen**





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